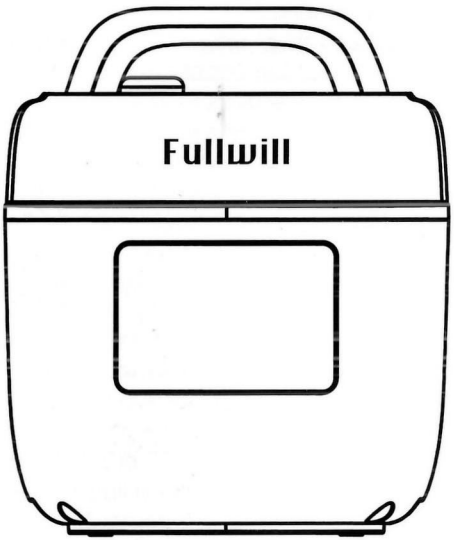
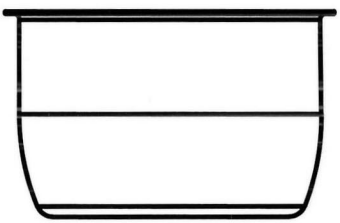
Fullwill

Electric Pressure Cooker
Model:YLD30-70E





For technical support and after-sales guarantee,
please contact: fullwillservice@outlook.com

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IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS
Intended for countertop use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions before use.**
- **Do not** touch hot surfaces, release valve and float valve. Use handles or knobs.
- **WARNING**
  - **To protect** against electric shock, fire and personal injury:
  - **Do not** immerse the cord, plug, appliance or any electrical components in water or any other liquids;
  - **Always** switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- **Do** unplug from power outlet when the appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- **Do not** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or electrical or mechanical adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- **Do not** use outdoors or in a damp area.
- **Do not** let Power Cord hang over edge of table or counter, or touch hot surfaces.
- **Do not** place the appliance close to the edge of the countertop.
- **Never** drape the Power Cord over edge of countertop.
- **Never** use power outlet below the countertop.
- **Do not** place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- **Do not** move the appliance while it is switched on.
- To disconnect, press the CANCEL button to switch off the appliance, then remove the Plug from the power outlet.
- **Never** pull on the power cord to disconnect the appliance from the power outlet; instead, grasp the plug and pull on the plug.
- **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Keep appliance and cord away from children.

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFEGUARDS

- A fire may occur if the appliance is covered or touches flammable material, including curtains, draperies, walls, and the like, when in operation.
- **Do not** use the appliance for other than intended use.
- CAUTION-Risk of Electric Shock, Cook only in provided removable container.
- **Do not** operate the appliance near water or fire. **Do not** expose the appliance to direct sunlight.
- **Do not** place the appliance on an unstable surface. Never operate the appliance on or near flammable materials such as newspapers or paper plates.
- **Do not** use the appliance in proximity to appliances generating magnetic fields.
- **Do not** store any item on top of the appliance when in operation.
- **Never** leave the appliance unattended during operation.
- **Always** check the valves for clogging before each use.
- **Do not** cover the valves, lid and/or air vent of the appliance. Do not place any object over the top opening.
- During use, when releasing pressure and when opening the lid, hot steam is released, Keep hands and face clear. **Do not** stand in the steam venting trajectory.
- Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles or rhubarb can foam, froth and sputter, which can cause the pressure release valve to clog and lead to excessive build up of pressure. These foods should not be cooked in a pressure cooker, Please pay high attention when cooking these foods in a pressure cooker.
- **Never** use the appliance for deep frying or pressure frying with oil. It is dangerous and may cause fire or serious damage.
- This appliance cooks under pressure. Improper use may result in scalding injury Make certain the appliance is properly closed before operating(↳Operation).
- **Do not** open the pressure cooker until the appliance has cooled and all internal pressure has been released, If the lid is dicult to open, this indicates that the cooker is still pressurized- do not force it open. Any pressure in the cooker can be hazardous (↳Operation).

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFEGUARDS

- **Do not** fill the Inner Pot higher than the "PC MAX-2/3" line (Pressure Cooking Maximum), as marked on the Inner Pot. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the inner pot over ½. Overfilling may cause a risk of clogging the pressure release valve and lead to excessive build up of pressure (↳ Operation).
- **WARNING**: Spilled food can cause serious burns.
- **Never** place the inner pot in cooker housing without food or water in it. If inner pot is empty during operation it may change color, the bottom can distort or may become unusable.
- **Do not** use the appliance if any safety feature is missing or shows wear or damage. Attach or replace before using the appliance again.
- **Do not** handle the appliance by the lid handle directly. Always handle the appliance by appliance handles.
- **Always** let the appliance cool completely before putting away or storing.
- To prevent risk of explosion and injury, replace only dynamic seal ring as recommended by the manufacturer. See Operating Instructions.
- Intended for countertop use only.
- This appliance is not intended for deep frying foods.
- **Do not** use the lid handle to move the product.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY.**

WARNING:

- **Do not** operate this appliance, if the power cord shows damage or if appliance works intermittently or stops working entirely.
- **Do not** modify the plug in any way.
- **Never** drape cord over edge of counter, never use power outlet below counter, and **never** use with an extension cord.
- Spilled food can cause serious burns. Keep appliance and cord away from children. **Never** drape cord over edge of counter, **never** use outlet below counter, and **never** use with an extension cord.

- A short power supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- **DO NOT USE WITH AN EXTENSION CORD.**

Grounding instructions

This appliance must be grounded while in use. **Do not** remove or ignore the grounding pin during use.

WARNING:

- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- **Do not** let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS!

QUICK START GUIDE

Step 1: Prepare & Place the Inner Pot
Important: Do not overfill. The total amount of food and liquid should not exceed the 2/3 line of the inner pot. For foods that expand, like rice or soup, do not exceed the 1/2 line.

Step 2: Close and Lock the Lid
Check: Ensure the sealing ring is properly placed and clean before closing. Rotate the lid until it is fully sealed and you hear a distinct "click"or the inverted triangle mark▼ perfectly aligns with the lock symbol 🔒. The lid will be locked during pressurization.

Step 3: Select Cooking Program
Press the preset button that you desire (e.g., "Soup", "Meat Stew", "Rice").

Step 4: Position the Pressure Release Switch Properly Based on the Cooking Program You've Chosen
➤For "KEEP WARM", "Sauté" and "Slow Cook", set the Pressure Release Switch to Vent position.
➤For all other programs, set the Pressure Release Switch to Seal position.

Step 5: Adjust Cooking Time (Optional)
Use the "+" and "-" buttons to set a custom cooking time. Each preset comes with a default cooking time (see the cooking program table on page 18). Adjust as needed based on the size, shape, brand of your ingredients and the desired texture, etc.

Please Note: The Hard, Regular, and Soft lights are your visual guide to the expected texture outcome, not a setting you select directly. The final texture can vary based on the amount and type of food.

Step 6: Start Cooking
Press the "Start" button. The cooker will now take several minutes to build pressure. The cooking time countdown will begin only after full pressure is reached.

Step 7: Pressure Release
➤Natural Pressure Release: Once cooking is complete, the cooker will beep. For many foods (like soups, meats), it's safer and better to let the pressure come down naturally (Natural Release). This can take 15-20 minutes. Do not force the lid open before the pressure inside the cooker is completely released.

QUICK START GUIDE

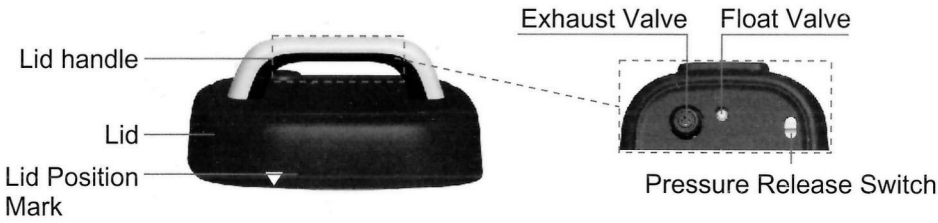
➤Quick Release - If Applicable: For some dishes, your recipe may advise a Quick Release. Carefully push the Pressure Release Switch to Vent position. Keep your face and hands away from the hot steam. Never use Quick Release for starchy or foamy foods.

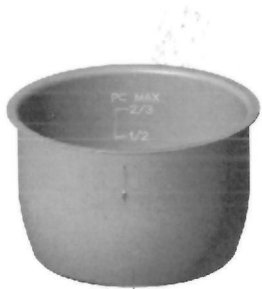
*The "Keep Warm" function will automatically activate for up to 10 hours when the cooking is done.

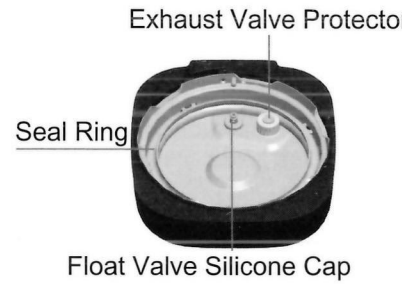
Step 8: Open and Serve
Open only after the float valve has completely dropped down, indicating all pressure has been released. When you tilt the lid, be sure to make it away from your face and use oven mitts as you open it. The escaping hot steam can cause injuries.

Note: This section is a quick start guide. For complete operating instructions, including detailed diagrams and safety information, please refer to the OPERATION chapter.

PARTS

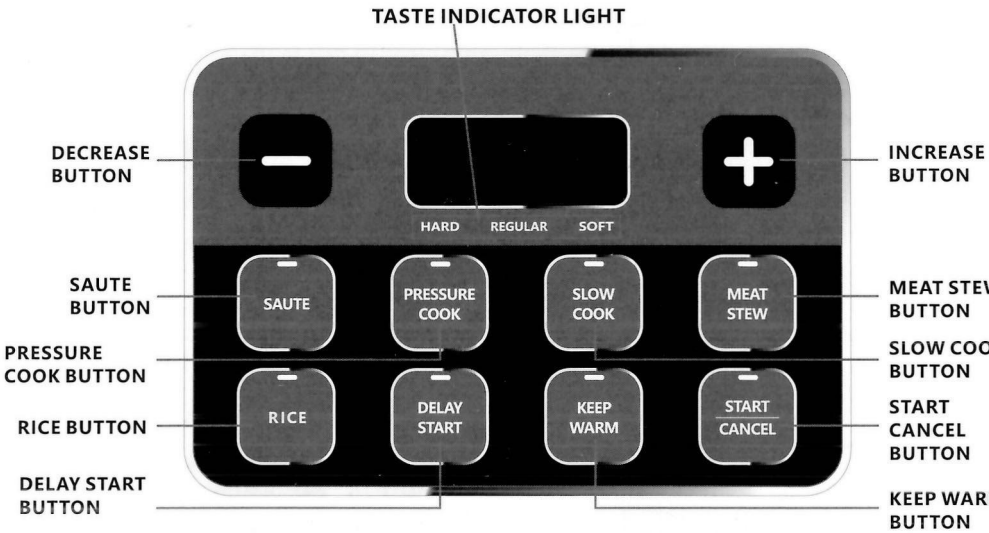

Lid handle
Lid
Lid Position Mark
Exhaust Valve
Float Valve
Pressure Release Switch


Ceramic pot


Exhaust Valve Protector
Seal Ring
Float Valve Silicone Cap

Exterior Pot
Lid position indicator
Housing
Control Panel
Heating element
Anti-slip feet
Air vents
Power Cord with Plug
Measuring cup
Rice scoop

CONTROL PANEL



About the Taste Indicator Light

The Hard, Regular, and Soft lights are your visual guide to the expected texture outcome.

How It Works:
As you adjust the cooking time using the "+" or "-" buttons for certain functions (like "Beans" or "Meat"), the indicator light will automatically illuminate next to the texture (Hard, Regular, or Soft) that best matches your selected time setting.

Please Note: This is a helpful guide, not a setting you select directly. The final texture can vary based on the amount and type of food.

OPERATION

Control Panel

The Control Panel shows the appliance operational status. Refer to the related sections for more details.

Button	Function	Setting
START/CANCEL	Start cooking process Cancel cooking process	Press to turn on heating Press to cancel cooking program
KEEP WARM	Keep warming	Lights up when appliance keeps warming. Lighting when press KEEP WARM button at standby mode.
DELAY START	Set the auto cook	Flashing when press DELAY START button, press START button to start delay cook program.
+ button	Increase cooking time	Press to increase cooking time, hold on it to scroll through the digits quickly.
- button	Decrease cooking time	Press to decrease cooking time, hold on it to scroll through the digits quickly.
PRESSURE COOK	Select PRESSURE COOK cooking program	The light stays on when selected. press the START button to start the cooking process. Turn off once cooking process finished.
SLOW COOK	Select SLOW COOK cooking program	
RICE	Select RICE/GRAIN cooking program	
SAUTE	Select SAUTE cooking program	
MEAT STEW	Select MEAT/STEW cooking program	

Before first use

- Remove all packaging materials and/or other transportation means.
- Remove all accessories from the appliance.
- Read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage.
- Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged.

OPERATION

- Wash the inside of the Lid and the Inner Pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid.

Danger of suffocation!

- Packaging materials are not children's toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.

NOTE:

- The appliance may produce an odor and /or emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard. Ensure ample ventilation.
- When using the appliance for the first time, it is recommended to operate the appliance, with inner pot in place and filled with at least 2 cups of water, for at least 10 minutes, with no lid nor food, until no odor or smoke is present(↳Operation).During use, ensure ample ventilation.
- Let the appliance cool completely.
- Clean the appliance and all accessories thoroughly (↳Cleaning and Maintenance).

Protection features

This appliance uses both pressure and temperature to reduce cooking times. Follow instructions for proper use. Do not attempt to defeat any of the protection features.

Accessory	Functions	Protection
Lid	Mechanical safety feature that locks the lid in place with the Seal ring, once enough pressure builds up in the appliance	Lid can only be removed once pressure level lowers to the required levels
Pressure Release Switch	Push it forward to lift the Exhaust Valve up to release pressure and pull it back to lower the Exhaust Valve to its original position	Avoid direct contact with Exhaust Valve and floate valve, avoid scale risk
Float Valve	Comes out once enough pressure build up inside the appliance. Valve drops down once pressure drops below required levels	Once it comes out, the valve does not allow the lid to be opened Once the valve drops down, wait a while before opening the lid
Exhaust Valve	Mechanical feature that allows pressure build up inside the appliance	Automatically releases pressure in case of excessive pressure build-up

OPERATION

Accessory	Functions	Protection
Seal Ring	Creates an air tight seal to maintain pressure inside the appliance	When the pressure levels exceed required levels, the Sealing Ring expands to form a sealing structure
Exhaust Valve Protector	Sits on top of the inner Exhaust Valve. Can be removed for cleaning purpose	Prevents food from entering and clogging the Exhaust Valve.
Spillover Protection	Collects spillage and condensation from the cooking process	Prevents spillage and condensation from interfering with protection features
Overheat protection	Electronic feature that prevents risks of fire and injuries	Switches off the appliance if the temperature exceeds the required level. Heating element, display and indicator lights will switch off at once

WARNING:

- Make sure all protection features are in place and free from obstruction or residue (↳ Assemble).
- Do not use the appliance if any protection feature is missing or shows wear or damage. Attach or replace before using the appliance again.
- Do not touch Float Valve and Exhaust Valve after cooking. Always disconnect the Plug from the power outlet before attaching or removing accessory to/from the appliance.

Assemble and disassemble

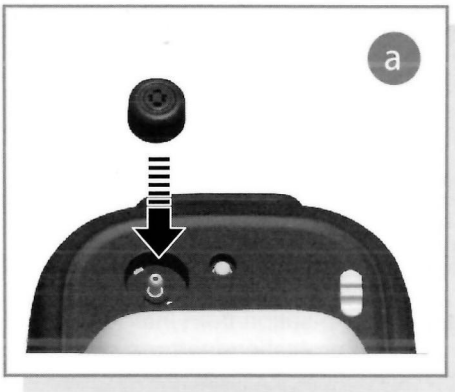
Exhaust Valve

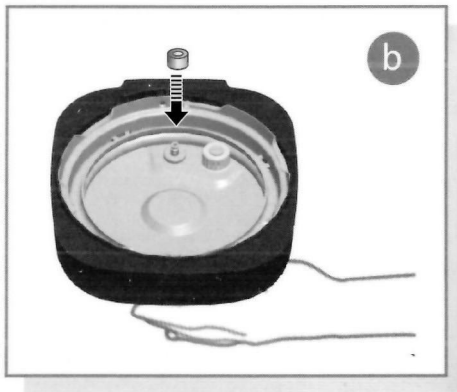
The Exhaust Valve can be removed for cleaning by pulling it upwards from the Lid. To install, place the Exhaust Valve onto the vent on the Lid and press down firmly in position. (ill.a)

Float Valve

The Float Valve can be removed for cleaning by detaching the silicone cap. To install, place the Float Valve into the holder from the top of the Lid, and attach the Silicone Cap on bottom side of Lid. (ill.b)

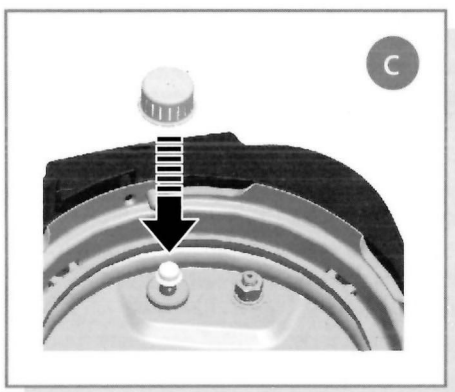
OPERATION

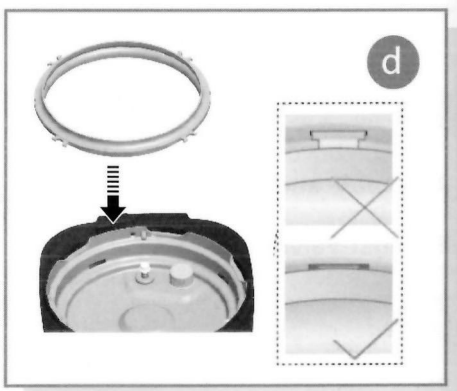




Remove and install Valve Protector
The Valve Protector can be removed by pushing it on the side to lift it up. To install the Valve Protector, position it in place and press it down. (ill.c)

Remove and install the Sealing Ring
The Sealing Ring can be removed by pulling upwards from the Lid. To reinstall the Sealing Ring, insert the tabs of Sealing Ring into the notches on the Lid. (ill.d). The Sealing Ring can be installed on either side of facing up.





Remove and install Spillover Protection
horizontal direction. To remove, pull out from opposite direction. (ill.e)
To install, insert the Spillover Protection on rear side of the cooker housing

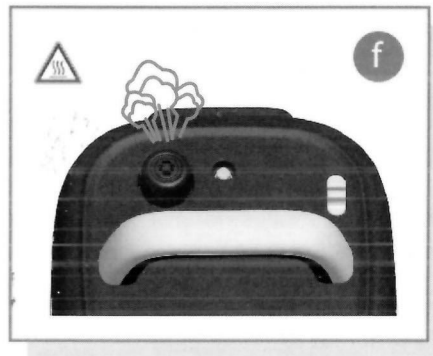
Safe Lid Opening
- Make sure the pressure cooking program has completed or press "CANCEL" to terminate the program.
- Releasing pressure in one of the following approaches.

OPERATION

Quick Release:
Push Pressure Release Switch forward to lift the Exhaust Valve up to release pressure until the Float Valve drops down. (ill.f)

Safe Lid Opening

- Only attempt to open the lid once the Float Valve drops down. Do not attempt to open the lid when the Float Valve is in the upward position. Always wait for the appliance to cool down.
- Use oven mitts when handling the appliance or the lid. Escaping steam can burn.

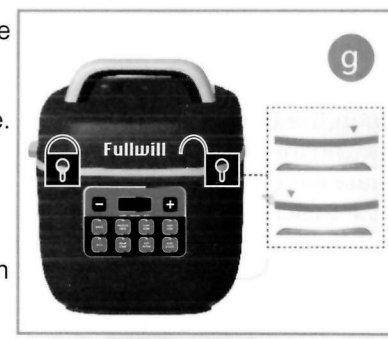


CAUTION:

- Please keep hands and face away from the hole on the top of the Exhaust Valve when using Quick Release. The escaping steam is very hot and can cause scalding.
- Never pull out the Exhaust Valve when it is letting out steam.
- Please be aware that Quick Release is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

Natural Release:

- Allow the cooker to cool down naturally until the Float Valve drops down.
  This may take 15-20 minutes after cooking is finished and the cooker is in Keep-Warm mode.
- Putting a wet towel on the Lid can speed up cooling.
- Open the Lid: Hold the Lid Handle, turn the Lid counterclockwise to the open position, and lift the Lid up to open. To avoid vacuum suction on the Lid, push the Pressure Release Switch to "Vent" position to let in air when lifting the Lid (ill. g).



OPERATION

CAUTION:

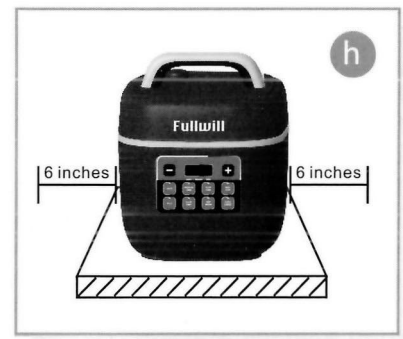
- Do not open the Lid until pressure inside the Inner Pot is completely released. As a safety feature, until the Float Valve drops down, the Lid is locked and cannot be opened.
- If the Float Valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by pushing the Pressure Release Switch to "Vent" position.

Using the appliance

This appliance can be used to prepare soups, stews, rice, steamed fish or vegetables or to cook poultry, beef lamb or other meats in a healthy way, while saving energy at the same time. The appliance can also be used for slow cooking, and keep food warming. Do not use the appliance with canned products.

NOTE:

- The appliance has a rated power of 700W. Before plugging it into the power outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz power outlet.
- When using the appliance on wooden surfaces, use a heat resistant mat to protect the wood from damages. Ensure a minimum distance around the appliance of at least 6 inches to other objects, cupboards and walls (ill. h). Provide adequate headroom above the appliance when in use to protect surfaces from damage due to hot steam. Ensure the air vents at the bottom are free from obstruction. Do not allow the power cord to be trapped under the appliance.



- Place the appliance on a clean, at and heat-resistant surface.

Cooking Preparation

Open the Lid

Holding the Lid Handle with your hand, rotate the Lid counterclockwise until the Lid Position Mark "▼" on the Lid is aligned with the unlock mark "🔓" on Housing (ill. i), then lift the Lid up to open.

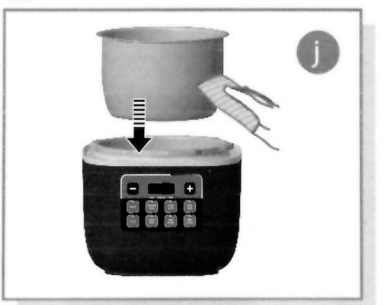
OPERATION

Check whether all parts on the Lid are assembled properly
Check the Float Valve and Exhaust Valve for obstructions. Make sure that the Sealing Ring is well seated inside the Lid, the Valve Protector is installed properly and the Float Valve can move up and down easily.

Take out the Inner Pot, and put in food and liquid
The total amount of food and water should NEVER exceed the PC MAX 2/3 marking of the Inner Pot. It is recommended that you do not full the unit over 2/3 full. When cooking foods that expand during such as rice, beans or dried vegetables, do not fill the unit over ½ full. Over filling may risk clogging the vent pipes and developing excess pressure. This could also cause spillage and may damage to the unit.

Food	Maximum volume (Removable container capacity)	Example
Solid food	2/3	Meat
Food that foams	1/2	Multigrain, Rice, Pasta
Only liquids	1/2	Soup
Pulses	1/3	Beans, Lentils

Place the Inner Pot inside the cooker Exterior Pot
Before that, be sure to remove foreign objects and wipe dry the outside of the Inner Pot and the Heating Element inside of the cooker. (ill. j)
Dry the outside of surface of the Inner Pot before placing it into the Exterior Pot. Liquids may damage the Heating Element during use.
After putting the Inner Pot inside the Exterior Pot, rotate the Inner Pot slightly to ensure good contact between the Inner Pot and the Heating Element.

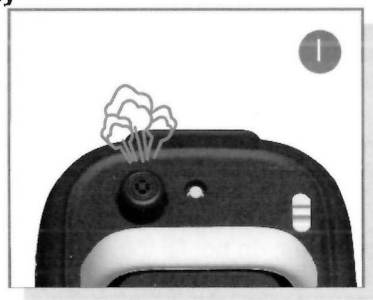


Close the Lid completely
Hold the Lid Handle and put the Lid on the cooker, with the Lid Position Mark "▼" on the Lid and the Unlock "🔓" on the Housing are aligned, rotate the Lid clockwise until the Lid Position Mark"▼" on the Lid is aligned with the Lock"🔓" on Housing. Ensure the Lid locks in place (ill. k).

OPERATION

Position the Pressure Release Switch properly

In operation of the cooker for any functions except "Keep Warm", "Sauté" and "Slow Cook", set the Pressure Release Switch to Seal position. (ill. l) indicating that the pressure cooker is in the sealed position.



NOTE:

- The "Sauté" function must be used without the Lid. The "Slow Cook" and "Keep Warm" can operate with or without the Lid.
- Please note that it is perfectly normal and necessary for the Exhaust Valve to be loose. It works by weight and simply rests on top of the exhaust pipe. It can also be removed for washing if necessary by pulling it straight out.

Connect the Power Cord with Plug into the wall outlet (ill. m)

The appliance goes to off mode. The Display shows "--:--", all button lights up, app liance beeps one time.

Choose your desired program and start cooking

- Press the cooking program button to select desired program. The selected program button light turns on, default cooking time shows on Time display. Presse"+" or "-" button to adjust cooking time, if required.

- First select the cooking program and press the " START/CANCEL" button. The preheat display light ashes, indicating that the device is heating, and the set cooking time will be displayed on the time display and countdown timer.

NOTE:

- When selected program is finished, press **START/CANCEL** button to switch the appliance off or appliance switches to keep warm function automatically.

OPERATION

WARNING:

- Do not place food directly in the Exterior Pot (ill. n).

Control Panel

The Control Panel shows the appliance operational status. Refer to the related sections for more details.

Selecting the cooking program

Cooking Program

Function selection menu	Cooking time (default)	Adjustment rang of time
SLOW COOK (None Pressure)	4 hrs	1min-24hrs
SAUTE (None Pressure)	30min	1min-60min
MEAT/STEW	40min	1min-75min
KEEP WARM (None Pressure)	2 hrs	1min-24hrs
RICE	20min	1min-75min
PRESSURE COOK	30min	1min-4hrs

NOTE:

- Cooking programs cannot be combined. Only one program can be selected at once.
- The time required for pressure build-up depends on the nature and quantity of food and liquids placed into the inner pot. The cooking time countdown starts once the pressure level reaches suitable levels.

OPERATION

WARNING:

- During use, escaping steam may be released periodically to keep an appropriate pressure level. This is no reason for concern and is normal. Keep hands and face clear. Always use oven mitts when handling the appliance.
- Do not cover the Lid, Exhaust Valve, Float Valve and air vents.
- Never let the power cord come in contact with the housing of the appliance during use.

- Once the cooking time has elapsed, **KEEP WARMING** indicator will light up the appliance will keep warm for 12 hours automatically. After 12 hours, appliance will switch off.
- Press the **CANCEL** button to switch off the appliance at any time and then remove the plug from the wall outlet (ill. o).

After cooking

- Let the appliance cool down. Pressure and temperature will slowly decrease. The floating valve will drop down once the pressure level inside the appliance has dropped to required levels.

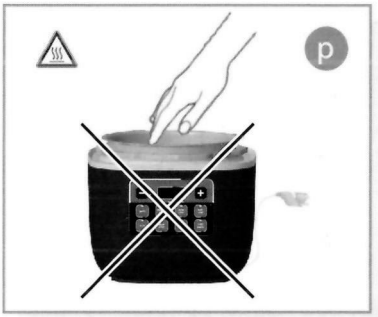
WARNING:

- It is not recommend to open the lid as soon as the floating valve drops down as inner pressure may still be higher than the outside pressure. Opening the lid too quickly may create a pressure differential and eject hot food and liquids towards the outside. Risk of burns and/or injuries!
- It is recommended to wait a while after the floating valve drops down before opening the lid.
- Never try to force the lid open when cooking under pressure. Risk of injuries!

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance or inserting or removing food. Never place your bare hand inside the appliance (ill. p), use it to remove accessories or food, or touch the housing or lid when the appliance is plugged in and switched on (ill. q). Always use oven mitts when inserting or removing items from the appliance.

OPERATION



- Escaping steam can burn.

- Rotate the Lid counterclockwise to unlock and remove/open it.
  Always use caution when removing the lid from the appliance. Always use oven mitts and ensure to lift the lid so steam is diverted away from you (ill. r). Allow any condensation to drip from the lid into the inner pot.
- Carefully remove food, using suitable utensils, and place in a suitable dish using the rice scoop, soup ladle or suitable utensils if required.

NOTE:

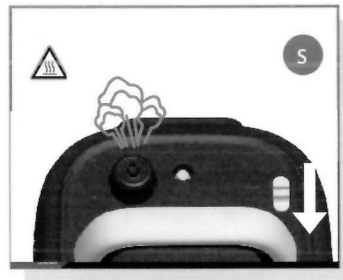
- Allow the appliance to cool down completely before cleaning (↳ Cleaning and Maintenance). Empty and clean the condensation reservoir after every use.
- Inspect all protection features and clean after every use. Ensure that the Seal Ring is intact and does not show any deformation.

Danger of burns!

- Always use oven mitts as the appliance housing is hot and escaping steam can burn.
- Keep your face and hands clear of the Exhaust Valve before releasing pressure contained inside the appliance. Do not stand in the steam venting trajectory.
- Do not use one button release during program running and don't add food during program running when cooking only liquids or liquids with a small amount of solid food. Liquids may be ejected with the steam through the pressure release valve.

OPERATION

- Push the Pressure Release Switch forward to lift the Exhaust Valve until all pressure is released (ill. s). Steam will then be released via the Exhaust Valve on top of the lid. Always ensure the Float Valve dropped down before attempting to open the lid.



Keep Warm function

- Your appliance has a keep warm function to keep food warm for up to 12 hours. When the pressure cooking cycle finishes, the cooker beeps and automatically goes into the "Keep Warm" cycle, called Auto "Keep Warm" cycle. The Auto keep warm time will display from 0H to 12H to show automatic keep warm duration.
- Keep warm function can also be activated by press "**KEEP WARM**" button without running another program before.

- Press **KEEP WARM** button, Time display shows default countdown"02:00". The **KEEP WARM** button flashing.
- Press +/- button to adjust time, if required.
- Press **START** button to start.
- Press **CANCEL** button at any time to end keep warm function or wait until program has finished.
  - The Pressure Release Switch shall be on "Seal" position.
  - It is not recommended to leave cooked rice in "Keep Warm" state for too long as it may affect the texture or the taste of the food.

Delay start function

- Your appliance has a delay start function for delayed start of a selected program from 1 minute up to 24 hours. Delay start function does not apply to "**SAUTE /KEEP WRAM** " function.
- Set desired program, within 10 seconds after program selection, press the "**DELAY START**" button to set the hours and minutes to be delayed. Use "+" and "-" to set the delay time.

NOTE:

- The time is the delayed time before the program starts. Please allow sucient cooking time and cooling down time before serving.
- Press **START** button to begin delay start function. When set time has elapsed, operation will begin according to selected program.

Adjust the taste

- After selecting a program, adjust the time by controlling the "+" and "-" buttons to adjust the taste. When the set time is reached, the corresponding taste ligh will be on.

HINTS AND TIPS

- Smaller food normally requires less cooking time than larger food.
- It is recommended to cook defrosted food and cook from a refrigerated temperature to shorten the cooking time.
- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may become hot and damage the non-stick surface. Always remove utensils from the appliance. Do not leave them in the appliance during use.
- It is recommended to clean all accessories used after each use.
- Do not use the appliance with canned products.
- You can also use the appliance to reheat food. Place food into the appliance, and then select the **KEEP WARM** program. To create pressure and avoid burned food, add a small amount of liquid to the inner pot before closing the lid, if required.
- To avoid scratching surfaces of your appliance remove hard shells of crustaceans or shellfish before cooking.
- Do not use the **DELAY START** or **KEEP WARM** functions for recipes which contain delicate foods or foods that can turn bad easily (e.g. raw eggs or raw fish).
- Always ensure to add at least 1 cup of liquid into the inner pot. It creates steam that is necessary to build up pressure. Do not use oil or oil-based liquids under pressure. When using wine, add an equivalent amount of water as it evaporates too quickly.
- The cooking time countdown only starts when inner pressure / temperature reaches suitable levels.
- When cooking under pressure, the food continues to be cooked after the cooking time has elapsed. In case of uncertainty about the time needed to cook the food, reduce the cooking time and use the quick release method to shorten the cooking process and waiting time. Remove the lid and check for doneness. Cook for longer, if required.
- When cooking beans, add a teaspoon of oil to the water to reduce the amount of foam.
- Meat cuts of lesser quality are tougher but better suited for cooking under pressure as it breaks down fibers and allows more tenderness.
- To prevent risk of explosion and injury, replace only dynamic seal ring as recommended by the manufacturer. See Operating Instructions.

CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CLEANING AND MAINTENANCE

WARNING:

- Always ensure the appliance is switched o by pressing **CANCEL** button.
- Disconnect the Plug from the wall outlet before cleaning. Allow all parts of the appliance to cool down completely.

NOTE:

- Do not immerse the Power Cord with Plug or appliance into water or any other liquids.
- Do not use abrasive cleaners, steel wool or scouring pads. Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing and digital control panel.

- Remove the inner pot from the appliance.
- Wash the Inner Pot, Spillover Protection, Measuring Cup, and Rice Scoop with hot soapy water. Rinse and dry carefully.
- Remove the Exhaust Valve from the lid , in case of noticeable residue.
- Turn the lid upside down and place it on a clean, at and stable surface.
- Remove the Seal Ring by pulling it away from the lid.
- Remove the Exhaust valve protector, in case of noticeable residue.
- To remove the Float Valve, place one hand under the lid and push up the Float Valve. Take the Float Valve silicon cap with the other hand. Release and grab the Float Valve with the hand under the lid, as it falls out.
- Wash the Seal Ring, Exhaust Valve, Exhaust Valve Protector, Float Valve and Float Valve silicon cap with hot soapy water. Rinse and dry carefully.
- Wipe the appliance housings, digital control panel and lid with a damp cloth. Take extra care when cleaning near the heating element in order not to damage it.
- Dry all parts thoroughly after cleaning, before using the appliance.

NOTE:

- Clean the Exhaust Valve and Exhaust valve protector only if a build up of residue is noticeable.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a power outlet.
- The lid is not dishwasher safe.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution
The appliance is not working	Appliance not plugged in	Insert the Plug into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Overheated appliance	Disconnect the appliance from the wall outlet and allow it to cool down before using it again
The Control Panel are not illuminated	Malfunctioning appliance	Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
No pressure produced in appliance	Float Valve is out (upward position)	Check the Float Valve for residue and clean if required
	Damaged Float Valve	Stop using the appliance and contact qualified personnel to check and repair the appliance
The appliance heats up but the display and/or buttons do not light up	Malfunctioning appliance	Press the **CANCEL** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The Float Valve does not come out (upward position)	Not enough liquid to create sucient pressure	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before opening the appliance and adding liquid
	Residue blocking the Float Valve	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before opening the appliance and cleaning the Float Valve
Steam is released from the Exhaust Valve continuously	Pressure release valve not properly fitted	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Wait until the steam stream stops and use oven mitts to push down the valve

TROUBLESHOOTING

Problem	Cause	Solution
	Damaged Exhaust Valve	Press the **CANCEL** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
Steam is leaking from the Float Valve once it is out (upward position)	Residue blocking the Float Valve	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before opening the appliance and cleaning the Float Valve
	Damaged Float Valve silicon cap	Press the **CANCEL** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
Steam is leaking from the sides of the lid	Lid not properly closed	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Wait until the steam stops and use oven mitts to rotate the lid so that the ▼ on the lid is aligned with the lock symbol 🔒 on the Housing, if required
	Missing seal ring	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before removing the lid and install the Seal Ring using oven mitts
	Damaged seal ring	Press the **CANCEL** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check
	Residue between Seal Ring and lid	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before removing any residue

TROUBLESHOOTING

Problem	Cause	Solution
The lid cannot be opened	Float Valve is out (upward position)	Wait until the Float Valve drops down. Apply the quick release method while using oven mitts to reduce the waiting time.
	Damaged Float Valve	Press the **CANCEL** button and disconnect the appliance from the wall outlet. Use the quick release method to release any built up pressure and allow the appliance to cool down before attempting to open the lid
The appliance produces an odor and emits smoke	Residues from the production process are eliminated during first use	Operate the appliance, with inner pot in place and filled with at least 2 cups of water, for at least 10 minutes, with no lid nor food, until no odor or smoke is present
	Malfunctioning appliance	Press the **CANCEL** button, then disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance

TECHNICAL DATA

Rated voltage, frequency: 120V ~ 60Hz
Rated power input: 700 W
Rated current: 5.83 A
Cpacity: 3 Quart
Rated pressure: 70 kPa

WARRANTY INFORMATION

Your Fullwill electric pressure cooker is protected by a **365-day limited warranty** against defects in materials and workmanship under normal home use. If a covered defect occurs, we will replace your unit with a new one.

➢What is Covered?

We guarantee replacement for functional defects related to manufacturing, such as:

- Heating element failure
- Control panel malfunctions
- Pressure control system issues (e.g., failure to maintain or release pressure)
- Sealing component defects (e.g., gasket leaks)
- Safety mechanism failures (e.g., faulty pressure release valves or lid locks)
- Electronic display or sensor errors

... ...

➢What is Not Covered?

This warranty does not cover damage resulting from accidents, misuse, neglect, commercial use, or unauthorized modifications. It also excludes normal wear and tear and purchases from unofficial sellers.

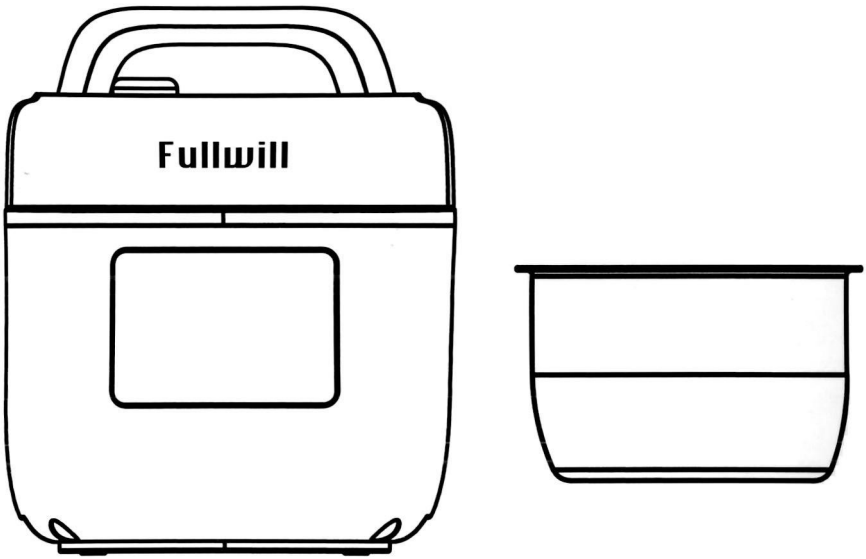
➢How to Make a Claim?

To ensure a fast and smooth process, please contact our dedicated support team via email.

- **Email Address: fullwillservice@outlook.com**
- **Include:**
  - **Your proof of purchase (receipt/invoice).**
  - **A clear description of the issue.**
  - **Photos or a short video of the defect.**

  ***This helps us speed up the resolution process.**

We are committed to ensuring you have a positive experience with your Fullwill product.



Technical Support

fullwillservice@outlook.com

Thank you for choosing Fullwill! We're here to ensure you have a fantastic cooking experience. Our friendly team is always ready to assist you with any questions.

Reach out anytime – we're in this together!